In Reply to USPTO Correspondence of N/A

Attorney Docket No. 0262-061920

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1-20 and amended claims 1-9 (cancelled)

Claim 21 (new): A solid fat product based on whole egg or egg yolk which includes a fat or oil component, comprising:

the fat or oil component containing phospholipids originating from the whole egg or egg yolk; and

long-chain polyunsaturated fatty acids having at least 20 carbon atoms present in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid content.

Claim 22 (new): The solid fat product according to claim 21, wherein the proportion of phospholipids originating from the whole egg or egg yolk is up to about 35 wt.% of the fat or oil component.

Claim 23 (new): The solid fat product according to claim 21, wherein the solid fat product is in powder form.

Claim 24 (new): The solid fat product according to claim 21, wherein the long-chain polyunsaturated fatty acids are selected from the group consisting of arachidonic acid, eicosapentaenoic acid, docosapentaenoic acid and mixtures thereof.

Claim 25 (new): The solid fat product according to claim 21, further comprising the inclusion of other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.

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Claim 26 (new): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 15 wt.%, based on the fat product dry matter.

Claim 27 (new): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 5 wt.%, based on the fat product dry matter.

Claim 28 (new): The solid fat product according to claim 21, wherein the solid fat product has a fat or oil content of more than 30 wt.%, based on the fat product dry matter.

Claim 29 (new): The solid fat product according to claim 21, wherein at least part of the fat or oil component originates from a fat or oil component selected from the group consisting of an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil and mixtures thereof.

Claim 30 (new): A method for the preparation of a solid fat product according to claim 21, wherein the egg oil is separated from the whole egg or egg yolk and replaced with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acid content.